

Jasmine Vineyards, Inc.

Quality statement:

Jasmine Vineyards grows, packs, stores and distributes clean, wholesome produce for human consumption. Jasmine has implemented many quality and food safety activities to ensure that we farm and pack fruit grapes that are both high quality and safe to eat.

Top management has provided the tools and established guidelines for producing safe, wholesome, high quality grapes. All employees are accountable for consistently maintaining these standards.

Food safety and quality control is the responsibility of all jasmine employees.

Food Safety:

All jasmine Vineyards employees have undergone training in:

- GHP (Good Harvesting Practices)
- GAP (Good Agricultural Practices)
- Pesticide Application
- Employee Safety

Food Safety Manager:

Jasmine Vineyards food safety manager has undergone extensive training in:

- PCQI (preventive controls for human food, Qualified Individual)
- Global G.A.P. (Good Agricultural Practices)
- G.H.P. (Good Harvesting Practices)
- G.M.P. (Good Manufacturing Practices)
- HACCP (Hazard Analysis for Critical Control Points) for Ag operations
- PAC (Private Applicator Certified)
- NMP (Nitrogen Management Plan)

Recall and traceability program:

Jasmine Vineyards, Inc. has a program capable to trace back product to an individual crew, table and packer. It also has the capability to trace forward to a specific client and if necessary to activate a recall process of any product shipped that may have a food safety concern. This process is tested annually.